

Continuation of Block #14:

- A. Within section 4.35 Proposal Preparation and Evaluation, Part 2 Technical Proposal Format: TAB E shows the title Quality Assurance/Quality Control Plan/ Safety Requirement. However, under part 3, Evaluation Factors and Proposal Requirements, Factor 4 shows TAB E as being Project Planning/Safety. Under the Factor 4 requirements there is only a list of items to provide that include a phasing plan, infection control, and Safety/EMR information with a page limitation of 5 pages (most QC Plans exceed 5 pages on their own). There is not a requirement for any Quality Control Information or Plan to be submitted. Is the TAB E title listed in Part 2 Incorrect?

Response: Section 4.35, Proposal Preparation and Evaluation, Part 2 Technical Proposal Format, TAB E is corrected to read: "Project Planning/Safety". This then correlates with Factor 4: Project Planning Safety. The information indicated with Factor 4 is correct. There is no requirement for submission of Quality Control Information or a Quality Control Plan.

- B. Information about the food area to help us design a preliminary layout, such as :

- 1) Number of people food is to be prepared for.
- 2) Type of food prepared.
- 3) Is there any specific kitchen equipment required or that will be reused?

Response: 1) To answer the amount of patrons, it is better answered by simply indicating that the VA Canteen Service wants to maintain the same amount of patron seating. 2) As for the type of foods prepared – the meal offerings include: breakfast and lunch, to include a separate sub sandwich station, as well as a separate hamburger/french fry/other type sandwich station. 3) An equipment list was provided with a previously issued amendment.

- C. How detailed do you want the SF330? Do you just want the Key Personnel and projects? Or the entire SF330?

Response: SF 330 packages are preferable.

D. Will as-built drawings of the existing facilities be furnished?

Response: This amendment includes the final drawings to be furnished.

E. The drawing title "Malcolm Randall VA Medical Center Site Plan", dated May 29, 2012, shows the project location to include coffee shop, canteen serving area, food preparation area, retail store, stock room and dining room etc. However, during the site visit we were given not only the tour of the area mentioned above but also the tour of main kitchen area and all the associated equipment. Please verify and delineate on a drawing the work area to be included in the design proposal Phase I and if there is work in the main kitchen, please delineate that work.

Response: The canteen kitchen is part of the project. Existing equipment should be indicated on the design sketch, but the arrangement and spacing can be changed.

F. Specification section 00 11 21, Part 1, section 2.1 mentions that VA will provide the available documentation to the contractor to create a full design package. As of today we do not have these documents available for our design proposal. When can we expect to have these documents available to us?

Response: These documents will only be provided after a contract has been awarded. This is not part of the solicitation phase.

G. Specification section 0011 21, Part 2.1, Design requirements mentions that the contractor shall be given the criteria for the project and the proper orientation by the VA project section. Please provide this information.

Response: These specific criteria will only be provided after contract award. General criteria are already accessible through the link/website provided on the solicitation (i.e. www.cfm.va.gov/TIL/ and www.cfm.va.gov/til/space/SPchapter252.pdf)

- H. Will the canteen and associated project areas be shut down during the renovation?

Response: Canteen will remain open, in a limited capacity

- I. Is there more to this project than the assessments, upgrading materials, replacing fixtures, HVAC, lighting, wiring, and the other minor work as outlined in the RFP? Is the layout of the walls supposed to change? The words “proposed layout” make it sound like a remodel, which would involve proposed alterations to the current floor plan.

Response: Please review and follow the Scope of Work (SOW) and amendments to this solicitation. There will be floor plan alteration to meet the “additional design information” stated on the amendment. Remember we are currently in the PHASE 1 solicitation process, so a detailed and fully engineered design is not required at this time.

- J. If the layout will not change, what is the A/E to illustrate on the schematic drawing?

Response: A/E will present their proposed competitive layout to meet the minimum requirements stated on the solicitation.

- K. Is the existing Coffee Shop to remain open or can it be removed?

Response: Coffee shop will remain open.

- L. Is the existing retail storage area to remain, or can it be moved within the new proposed layout?

Response: Storage area can be moved

- M. Are the existing walk-in freezer and walk-in refrigerator(s) to remain or can they be moved within then new proposed layout?

Response: For this phase, the walk-in freezer & fridge are moving to the storage area west wall next to the dock. This can be reflected in your Phase 1 design sketch.

- N. Amendment 4 refers to a Retail Concessionaire Area and states that it is at the NE corner of the Retail Shop. Is this referring to the Coffee Shop? I do not see a concessionaire area, and the plan has no North arrow.

Response: Next to retail front door. One of the plans has it listed as optical shop.

- O. In order to improve circulation are new/relocated entry/exit doors permitted?

Response: Yes.

- P. Please confirm that design team is to provide the same quantity of seating in the canteen and that removal of existing seating and replacement with new is acceptable.

Response: Yes-same quantity of seating is required, and removal of old seating is acceptable.

- Q. Please clarify which equipment and furniture is to be replaced or demolished.

Response: Seating will be replaced. All other current equipment will remain.

- R. Please confirm intent of the six workstations. Are these checkout stations? How are these stations to be distributed between the restaurant and retail? Does this include the counter at the coffee shop?

Response: The computer work stations are for office work. Current amount of cashier stations will stay. There should be THREE (3) work stations in the office and THREE(3) in the stockrooms. These are not the cashier stands but rather desks for office work. Cashier stands are 3 in retail, 4 in food and 1 in the coffee shop

- S. Does the Canteen require a self-contained coffee shop as exists now?

Response: Yes

- T. Can you clarify the purpose of the stockroom?

Response: Stockroom required for food dry good storage.

U. Can you clarify the purpose of the retail storage?

Response: Retail stockroom required for retail back stock.

V. Can the VA provide MEP drawings of the existing spaces that will be affected by our work?

Response: Only additional drawings to be issued are included as part of this amendment.

W. If electrical panels have to be accessed or tied into for our work, can the VA identify the location of such panels?

Response: Locations of electrical panels are not indicated on drawings provided but was shown during site visit. Four panels are located on the hallway, outside storage room B049B-1 (across B049C-1).

X. Item D.; 4) in Amendment 4 states that the entire wall between the restaurant and the retail area can be removed. The majority of that wall appears to be about eighteen inches thick in the floor plan that was included in the same amendment. Is this a load-bearing or shear wall?

Response: Amendment A0004 indicates "move" not "remove".

Y. Specification Sec. 00 11 21; Scope of Project; Part I-General; Item 2.0; para. 1c states that "Kitchen hoods need to be replaced with the correct size...).

a) How many hoods need to be replaced?

Response: Two (2)

- b) Will the equipment currently being served by these hoods change; thereby, requiring the hood design or size to change too?

Response: At this time - NO. Please design the hoods to accommodate the existing equipment.

- Z. If the hoods require re-sizing, the existing exhaust ducts may also need to be re-sized. Can the VA provide the dimensions for all the existing exhaust hoods that will be affected?

Response: We do not have the current hood dimensions. We could provide hood dimensional information as part of the Phase 2 evaluation process. Offerors were provided an opportunity to investigate during the site visit.

- AA. What other food service equipment will the Contractor be required to furnish and/or install?

Response : Contractor will not furnish any kitchen equipment.

- BB.** Will miscellaneous accessories be required such as rubber floor mats, stainless steel trash cans, etc.?

Response: No.

- CC. Amendment 4, Item D, #1 states that electrical "panels could be relocated to a more ideal location".

- a) Can the VA indicate where they would like the panels moved?

Response: The VA prefers not to specify, but rather leave it to the creativity and design acumen of each offeror. Keep in mind that the VA is open to relocation of the electrical panels but this is not a requirement (per item 17: "Panels COULD be relocated to a more ideal location"). Also, it is more critical that the offerors delineate specific electrical upgrades as part of the Phase 2 process (Factor 2 – Canteen Electrical and Fire Alarm Systems)."

- b) The word “could” in your requirements suggests that this is an option; do you want us to include this work as an Alternate?

Response: No.

DD. Does the VA wish to add cooking capabilities to what they already have or are some of the existing hoods no longer needed?

Response: Per Specification 00 11 21 (Scope of Contract), Part 2.0 (Design), para 1.c: “Kitchen hoods need to be replaced with the correct size with wet chemical fire suppression system per applicable codes standards”. Offerors need to assess the current condition and design the hoods to comply with required standards (correct type, size, placement, fire suppression system, etc.).

EE. Are there specific existing units that need to be replaced with newer equipment? If so, can you identify?

Response: VA Canteen Service will be purchasing all equipment

FF. In section “H. Design Requirements - Compliance with codes and standards.” Item 7, states to provide HVAC commissioning. Is this required since there is no scope of work to provide new HVAC?

Response: HVAC system: Replace all VAV boxes, air ducts, air diffusers, and related equipment.